



2018 VICTORIA

CHEHALEM MOUNTAINS PINOT NOIR

Victoria is Colene Clemens' daughter and our co-founder. Designed to represent the highest expression of the Colene Clemens Estate Vineyard in each vintage, this stunning pinot noir is artfully blended from a small number of our very best barrels and most distinguished vineyard blocks. It opens with intense aromas of deep black and purple fruit with hints of rich vanilla and allspice. The palate is plush and generous with impressive structure, layered with brambly blackberry, dried blueberry, and plum, which leads to a lengthy and indulgent finish. This impressive pinot noir will reward you after plenty of time to open in a decanter while young, or ten to fifteen years in the cellar.

WINEMAKING: One of the warmest years of the last five, we brought in all of our estate fruit between September 24th and 30th. The fruit was 100% de-stemmed into small stainless steel tanks and began with a 4-5 day cold soak. Following this, tanks are gently warmed, and fermentation by indigenous yeast begins and proceeds for 10-14 days. During primary fermentation, the tanks are gently punched down by hand twice daily. Once fermentation is complete, we allow for 5-7 days of extended maceration in tank before we drain the tanks and press the skins and seeds very gently to procure the remaining juice. Both the free run juice and pressed juice then go directly to barrel without settling. After 11 months in French oak—40% new; 40% 1-year old; 20% 2-year old—the wine is then blended and bottled.

CLONAL COMPOSITION: 48% Dijon 777, 41% Pommard, 11% Dijon 667

SRP: \$70 | 643 cases produced.

Wine Spectator 93 POINTS

WINEENTHUSIAST 93 POINTS



— COLENE CLEMENS VINEYARDS —

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional pinot noir, and named the property in honor of Victoria's mother. Wine production began in 2008, and Winemaker & Vineyard Manager Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of our stunning wines since the very beginning.

— THE ESTATE —

Spanning 122 acres where the Chehalem Mountains converge with Ribbon Ridge, the estate contains both sedimentary soils from the Wellsdale & Hazelaire series, and volcanic soils from the Witzel series. Elevation climbs from 350 to 650 feet, where the winery perches with sweeping views of the coast range and valley. 62 acres are planted to pinot noir & chardonnay. The vineyard is completely dry farmed, and we take a pragmatic approach to viticulture: we use sustainable and organic processes whenever possible. We are firm believers in taking care of our soil, practicing crop reduction for low yields and improved quality, and hand harvesting our fruit at its optimal physiological ripeness for maximum flavor and intensity.

— THE VINTAGE —

2018 goes down as the 5th consecutive year of above average temps and below average rainfall. Technically, this would probably be considered the second hottest growing season on record after 2015. While we set the all-time record of days exceeding 90° F at 31, we did not exceed 2015 on heat units. Despite the excessive heat, harvest of pinot noir did not begin until September 24, almost 2 weeks later than in 2015, and concluded on September 30.

What is interesting is that despite the heat we were not picking sooner, and I attribute this to the prolonged dryness, which I believe slows overall plant metabolism down. Sugars on the whole were fairly high as one might expect, although the dryness also managed to slow sugar accumulation down enough so that we were able to achieve good physiological ripeness. The overall character of the wine seems to be dominated by a solid, dense core of dark red to black fruits with a firmer underlying tannic structure compared to previous years. While more pronounced tannins can sometimes be of concern, we feel that the intensity and depth of the fruit is ample and deep enough to balance them out and also provide the potential for longer term aging. While many will enjoy these wines in the near term, a little patience will reward you even more.